**Nutrients per serving** 

# French Toast300

Number of Servings: 300 (115.2 g per serving)

Amount	Measure	Ingredient
300.00	ea	Eggs, whole, raw, Irg
3 3/4	qt	Milk, 1%, w/add vit A & D
9 1/2	Tbs	Flavor, vanilla extract
3.00	Tbs	Spice, cinnamon, ground
600.00	рсе	Bread, whole grain, slice
600.00	svg	Cooking Spray, butter flvr, 1/3 sec spray

Nutri Serving Size Servings Per	(115g)		cts		
Amount Per Ser	ving				
Calories 210	) Calo	ories fron	n Fat 70		
		% D:	aily Value*		
Total Fat 8g					
Saturated Fat 2g 10%					
Trans Fat	0g				
Cholesterol 210mg 70%					
Sodium 330mg 14%					
Total Carbo	hydrate :	25g	8%		
Dietary Fiber 3g 12%					
Sugars 6g	ı				
Protein 12g					
Vitamin A 6%	6 • 1	Vitamin (	C 0%		
Calcium 8%	•	Iron 15%	,		
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or eds:			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran Fat 9 • C	Less than Less than ite	65g 20g 300mg 2,400mg 300g 25g	375g 30g		

# Instructions

Beat together eggs, cinnamon, vanilla & milk. Heat frypan and spray with nonstick spray. Dip each slice of bread into egg mixture and then place in frypan to brown on each side. Serve hot.

Each serving = 2 slices French Toast = 2 CS

# Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

### Cooking:

- Cook to an internal temperature of 145 F for 15 seconds.

# Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

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